



Taco Tuesday

****order at the bar****

drinks \$14

FIRESIDE

peanut butter infused bourbon, cymar,
islay single malt

HOLY GHOSTED

valley gin, citrus vodka,
elderflower liqueur, orange bitters

STRAWBERRY MARGARITA

tequila, lime, cointreau, strawberry

THE GREEN DRINK

mezcal, maraschino liqueur lime,
poblano chili liqueur, green chartreuse

tacos \$5

all prepared with:

white onions, cilantro, cotija cheese, crema

FRIED SHRIMP

or

PULLED PORK

or

PORTABELLA MUSHROOM

more eats

FRIED BRUSSELS SPROUTS

calabrian vinaigrette, lemon

7

MIXED GREEN SALAD

citrus vinaigrette, strawberries,
pepitas, goat cheese

8

FRENCH FRIES

tomato ketchup

8

DAILY SCOOP

pistachio sorbet or vanilla ice cream

6

all draft \$9

AMERICAN LAGER

alvarado street 'monterey beer'

DRY HOPPED PILSNER

wondrous 'pils'

BLACK LAGER

moonlight 'death & taxes'

WEST COAST IPA

ghost town 'purgatory'

HAZY IPA

fieldwork 'pulp'

DRY APPLE CIDER

hidden star 'pink lady'

wine glass \$10

SPARKLING

masia bou 'cava brut'

WHITE

gruber rositch gruner veltliner

PINK

lorenza grenache/syrah/cinsault

RED

coteaux des travers 'zouzou' grenache blend

non-alcoholic \$6

DAILY MOCKTAIL

ask the bartender

BOTTLED AVAILABLE

boylan's cola *or* root beer *or* bubble up



OPEN mon/tues/wed 5-9

\$8 WHITE RUSSIANS ALL NIGHT